

Fanshawe College

## FIRST: Fanshawe Innovation, Research, Scholarship, Teaching

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Documentation (Approvals etc...)

Culinary Management

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2015

### CLM6 Curriculum Modification for 2015-16 2016-17

Fanshawe College

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# CURRICULUM MODIFICATION REQUEST FORM

COURSE OR PROGRAM CURRICULUM "RATIONALE FOR CHANGE"

**RECEIVED**  
DEC 01 2015

Program Requiring Changes

Program Title: Culinary Management		Office of the Registrar
Program Number: CLM6	Date Submitted: 11/23/2015	
Dean responsible for program: David Belford	Chair: Gary Masters	
Credential Provided: <input type="checkbox"/> Declaration of Academic Achievement <input type="checkbox"/> Local Certificate <input type="checkbox"/> Ontario College Certificate <input checked="" type="checkbox"/> Diploma <input type="checkbox"/> Advanced Diploma <input type="checkbox"/> Grad Certificate <input type="checkbox"/> Degree <input type="checkbox"/> Apprenticeship		
Program Intakes: <input checked="" type="checkbox"/> F <input type="checkbox"/> W <input type="checkbox"/> S   Other:	Catalogue Year(s) Impacted: 20156, 20157	
Residency Requirement: <input checked="" type="checkbox"/> Met or <input type="checkbox"/> Not Met	Date of Last Program Review: 6/30/2011	
<i>I have read the reasons for the change and...</i>		<i>Signature and date</i>
Dean of Faculty (responsible for program):	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	<i>J Belford Nov 30/15</i>
Dean of Faculty (impacted by change):	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	
Dean of Faculty (impacted by change):	<input type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	
Associate Vice President Academic (required for major changes and late DAs):	<input checked="" type="checkbox"/> Approve <input type="checkbox"/> Do Not Approve	<i>Heide 01/15/16</i>
Director, Centre for Academic Excellence:	<input checked="" type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	<i>Judy Heide's Dec 5/15</i>
Office of the Registrar:	<input checked="" type="checkbox"/> Supports <input type="checkbox"/> Does Not Support	<i>Don Carle</i>

*Please answer each of the questions below, if applicable. Missing or incomplete information may delay review of the proposed changes.*

**1.0 Describe proposed change(s). Complete Appendix A (if necessary) and amend SDAR (Refer to Appendix C).**

Change FDMG-1041 Cuisine La Carte to FDMG-3037 Contemporary Cuisine

The course is an intermediate level course and needed to have a new number. We updated the name to properly reflect the course.

**2.0 Reason/Rationale for Changes**

2.1 The reason for the change is based on:

- ☐ A recent program review
- ☐ College Advisory Committee feedback
- ☐ Program Advisory Committee feedback
- ☐ Student feedback
- ☐ KPI results
- ☐ Accreditation or other regulatory requirements
- ☐ Shared curriculum
- ☒ Trends in the field/industry
- ☐ Other (please describe):

2.2 Does the change support the College's Strategic Framework (mission, vision, values)?

- ☒ Yes
- ☐ No (If no, please explain)

2.3 What strategic goal(s) does the proposed change support?

- ☐ Goal 1 - Enrolment growth
- ☐ Goal 2 - Flexible delivery options
- ☒ Goal 3 - Premier student experience
- ☐ Goal 4 - Sustainable College life

**3.0 Students**

3.1 Will the change affect the cost of the program for students?

- ☐ Yes
- ☒ No

3.2 If yes, there will be an additional cost for:

- ☐ Materials (Include details):

- ☐ Equipment (Include details):
- ☐ Other (Please describe):

#### 4.0 Program Learning Outcomes

4.1 Will the proposed change meet the Program Vocational Learning Outcomes? (Complete Appendix B)

- ☒ Yes
- ☐ No

4.2 Are there any implications related to progression because of pre-requisite courses (and/or co-requisite courses)?

- ☒ No
- ☐ Yes (If yes, please explain)

#### 5.0 Relationships with Other Programs

5.1 Are any of the courses impacted by the change provided by another School (e.g., SLLS, LKSB) and/or delivered at another campus?

- ☒ No
- ☐ Yes

5.2 What Schools/Campuses will be impacted by the proposed change?

- ☐ School of Information Technology
- ☐ Lawrence Kinlin School of Business
- ☐ School of Tourism and Hospitality
- ☐ School of Health Sciences
- ☐ School of Human Services
- ☐ School of Nursing
- ☐ School of Public Safety
- ☐ School of Contemporary Media
- ☐ School of Design
- ☐ School of Language and Liberal Studies
- ☐ School of Aviation Technology
- ☐ School of Applied Sciences and Technology
- ☐ Donald J. Smith School of Building Technology
- ☐ School of Transportation Technology
- ☐ Continuing Education
- ☐ Simcoe/Norfolk Regional Campus
- ☐ Woodstock/Oxford Regional Campus
- ☐ St Thomas/Elgin Regional Campus

5.3 Will the change affect pathway agreements (e.g., bridging, articulations, laddering, advanced standing) with other Fanshawe program(s) and/or other institution(s)?  
(Refer to the pathway agreements listed here: <http://transferagreements.fanshawec.ca/>)



- ☒ No  
☐ Yes (If yes, indicate when you will notify the other Fanshawe program(s) and/or other institution(s) of the change)

5.4 If this program is a Co-Operative Education program, will the proposed change impact Co-op?

- ☒ No  
☐ Yes (If yes, consult with the Co-op office prior to submission)

## 6.0 Resource Implications of Proposed Changes

6.1 Will the proposed change have staffing implications?

- ☒ No  
☐ Yes (If yes, please explain)

6.2 Will the proposed change impact any of the Enabling areas?

- ☒ No  
☐ Yes (If yes, please explain)

6.3 Will the proposed change affect space and/or technology requirements?

- ☒ No  
☐ Yes (If yes, please explain)

## 7.0 General College Requirements

7.1 Are changes consistent with Colleges policies/practices?

- ☒ Yes  
☐ No (If no, please explain)

7.2 Indicate:

- i) Total program hours before proposed change: \_\_\_\_\_ 1640\_\_\_\_  
 ii) Total program hours after proposed change: \_\_\_\_\_ 1640\_\_\_\_  
 iii) Level(s) in which the proposed change(s) occurs: \_\_\_\_\_ year 2\_\_\_\_\_

7.2.1 Are the total program hours consistent with the requirements as listed below?

- ☒ Yes  
☐ No (If no, please explain)

<b>Local Certificate</b> - 300 hours	<b>Ontario College Certificate</b> - 600 hours
<b>Diploma</b> - 1200 to 1400 hours	<b>Advanced Diploma</b> - 1800 to 2000 hours
<b>Graduate Certificate</b> - 600 hours	

7.3 Will the program meet the General Education requirements (Policy 2-B-02) as listed below?

- ☐ No  
☒ Yes

<b>Local Certificate, Ontario College Certificate and Graduate Certificate</b> - none required)	<b>Diploma</b> - 3 required (minimum of 1 must be an elective)	<b>Advanced Diploma</b> - 4 required (minimum of 2 must be electives)
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7.4 Will the program have 25% distinct curriculum to meet the Residency Requirement of 25% credit units? Consider all pathway agreements (e.g., bridging, internal articulations, laddering, advanced standing) with other Fanshawe programs and/or other institutions.

- ☐ No  
☒ Yes

**Note:** In accordance with POLICY NUMBER: 2-B-17 Graduation from Approved College Programs

...to be eligible for any College Credential a student must be enrolled and complete at least 25% of that program's credit units at Fanshawe College, unless stipulated differently by other approving bodies such as the Postsecondary Education Quality Assessment Board (PEQAB).



## APPENDIX A: PROPOSED CURRICULUM MODIFICATION

Course Code	Existing DA Courses	Total Hours	Total Credits	Describe proposed changes	Course Code	Proposed DA Courses	Total Hours	Total Credits
Year 1								
FDMG-1002	Basic Food Preparation I	75	3.5		FDMG-1002	Basic Food Preparation I	75	3.5
FDMG -1029	Food Theory I	30	2		FDMG -1029	Food Theory I	30	2
WRIT-1042	Reason & Writing for THS	45	3		WRIT-1042	Reason & Writing for THS	45	3
SANI-1002	Safety & Sanitation	15	1		SANI-1002	Safety & Sanitation	15	1
FDMG-1030	Skills Development	15	1		FDMG-1030	Skills Development	15	1
BAKE-1001	Basic Bake Practical I	75	3.5		BAKE-1001	Basic Bake Practical I	75	3.5
BAKE-1002	Bake Theory	15	1		BAKE-1002	Bake Theory	15	1
NUTR-1018	Nutriton-Intro	30	2		NUTR-1018	Nutriton-Intro	30	2
GEN XXXX	General Education	45	3		GEN XXXX	General Education	45	3
FDMG-1064	Purchasing & Menu Planning	30	2		FDMG-1064	Purchasing & Menu Planning	30	2
FDMG-1039	Dining for Professional Success	45	3		FDMG-1039	Dining for Professional Success	45	3
FDMG-1003	Basic Food Preparation II	75	3.5		FDMG-1003	Basic Food Preparation II	75	3.5
FDMG-1017	Meat Theory	30	2		FDMG-1017	Meat Theory	30	2
FDMG-3023	Food Theory II	30	2		FDMG-3023	Food Theory II	30	2
FDMG-3011	Garde Manger Practical	75	3.5		FDMG-3011	Garde Manger Practical	75	3.5
HOSP-1004	Culinary Professions	30	2		HOSP-1004	Culinary Professions	30	2
COMM-3041	Professional Communication for THS	45	3		COMM-3041	Professional Communication for THS	45	3
TOTAL		705	41		TOTAL		705	41
Year 2								
BAKE-1004	Basic Bake Practical 2	75	3.5		BAKE-1004	Basic Bake Practical 2	75	3.5
ACCT-1007	Basic Accounting	45	3		ACCT-1007	Basic Accounting	45	3
HOTL-3004	Food Beverage & Labour Cost Control	45	3		HOTL-3004	Food Beverage & Labour Cost Control	45	3
MGMT-3012	Management Techniques	30	2		MGMT-3012	Management Techniques	30	2
FDMG-3021	Advance Food Theory	45	3		FDMG-3021	Advance Food Theory	45	3
FDMG-1041	Cusinie a La Carte	75	3.5	Change Name	FDMG-3037	Contemporary Cusinie	75	3.5
FDMG-5014	Chef's Table	90	4		FDMG-5014	Chef's Table	90	4
MKTG-1038	Marketing for Hospitality & Tourism	30	2		MKTG-1038	Marketing for Hospitality & Tourism	30	2
FDMG-3036	Culinary Events Planning	20	1		FDMG-3036	Culinary Events Planning	20	1
FDMG-1055	Service Excellence	3	2		FDMG-1055	Service Excellence	3	2
FDMG-3034	At the Stoves	80	3		FDMG-3034	At the Stoves	80	3
FDMG-5003	Food Facility Design	30	2		FDMG-5003	Food Facility Design	30	2
BEVR-1005	Beers, Spirits History & Culture	45	3		BEVR-1005	Beers, Spirits History & Culture	45	3
FDMG-3033	International Cuisine	50	2		FDMG-3033	International Cuisine	50	2
BAKE-5003	Bake Practical Adv.	50	2		BEVR-5003	Bake Practical Adv.	50	2
BEVR-1010	Wines Discovery	45	3		BEVR-1010	Wines Discovery	45	3
FDMG-3001	Externship I	175	4.8		FDMG-3001	Externship I	175	4.8
SFTY-1056	General Health and Safety - Field Placement	2	0		SFTY-1056	General Health and Safety - Field Placeme	2	0
TOTAL		935	46.8		TOTAL		935	46.8
Level 3								
TOTAL		0	0		TOTAL		0	0
Level 4								
TOTAL		0	0		TOTAL		0	0
Level 5								
TOTAL		0	0		TOTAL		0	0
Level 6								
TOTAL		0	0		TOTAL		0	0
PROGRAM TOTAL		1640	87.8		PROGRAM TOTAL		1640	87.8

## Degree Audit Report

Catalog: 2015/2016

**Program:** CLM6  
**Department:** THS - Tourism & Hospitality  
**Academic Level:** PS  
**CCD:** 8 - 4AcadSem/1200-1400hrs  
**Credential:** Ontario College Diploma

**Name:** Culinary Management

**Grade Scheme:** LG2  
**Major:** CLM4 - Culinary Management  
**Co-Op Indicator:** N/A

**Div:** THS - Tourism & Hospitality Division

## Academic Program Requirement

**Total Credits:** 87.30  
**GPA Requirement:** 2.000  
**Minimum Grade:** D

**Residency Reqmt:** 22.00  
**Residency Reqmt GPA:** 2.000

## Academic Requirement: CLM6.15 Culinary Management

**Major:** CLM6  
**Grade Scheme:** LG2  
**Minimum GPA:** 2.000  
**Minimum Grade:**

## Subrequirement: Year 1

Gen Ed - Take a 3 credit General Education elective course

Take all of the following Mandatory Courses:

Group 1

		Total Hours	Total Credits	GE
FDMG-1064	Purchasing & Menu Planning	30.00	2.00	
NUTR-1018	Nutrition-Intro	30.00	2.00	
BAKE-1001	Basic Bake Practical I	75.00	3.50	
BAKE-1002	Bake Theory	15.00	1.00	
FDMG-1002	Basic Food Preparation - I	75.00	3.50	
FDMG-1029	Food Theory 1	30.00	2.00	
SANI-1002	Sanitation & Safety	15.00	1.00	
FDMG-3023	Food Theory 2	30.00	2.00	
FDMG-1030	Skills Development	15.00	0.50	
FDMG-3011	Garde Manger	75.00	3.50	
FDMG-1003	Basic Food Preparation 2	75.00	3.50	
FDMG-1017	Meat Theory	30.00	2.00	
FDMG-1039	Dining for Professional Success	45.00	3.00	**
WRIT-1042	Reason & Writing 1-Tourism& Hospitality	45.00	3.00	
COMM-3041	Professional Communication for Tour/Hosp	45.00	3.00	

Group 2

Take HOSP-1004 to continue into CLM or BPM

or take NUTR-1017 to continue into FNM

		Total Hours	Total Credits	GE
HOSP-1004	Culinary Professions	30.00	2.00	
NUTR-1017	Nutrition Professions	30.00	2.00	



## Degree Audit Report

## Subrequirement: Year 2

Take all of the following Mandatory Courses:

add: FDMG-3037

Contemporary cuisine

75. 3.50

remove:

		Total Hours	Total Credits	GE
ACCT-1007	Basic Accounting	45.00	3.00	
MGMT-3012	Management Techniques	30.00	2.00	
FDMG-3021	Adv. Food Theory	45.00	3.00	
<del>FDMG-1041</del>	<del>Cuisine a la Carte</del>	<del>75.00</del>	<del>3.50</del>	
FDMG-5014	Chef's Table-The Big Night	90.00	4.00	
FDMG-5003	Food Facility Design	30.00	2.00	
HOTL-3004	Food Beverage & Labour Cost Control	45.00	3.00	
MKTG-1038	Marketing for Hospitality & Tourism	30.00	2.00	
FDMG-3036	Culinary Events Planning	20.00	1.00	
FDMG-1055	Service Excellence	30.00	2.00	
BEVR-1005	Beers, Spirits History & Culture	45.00	3.00	**
FDMG-3034	At the Stoves	80.00	3.00	
FDMG-3033	International Cuisine	50.00	2.00	
BAKE-5003	Bake Practical-Adv	50.00	2.00	
BEVR-1010	Wine Discovery	45.00	3.00	
BAKE-1004	Basic Bake Practical 2	75.00	3.50	

## Subrequirement: Externship

Take the following Mandatory Courses:

		Total Hours	Total Credits	GE
FDMG-3001	Externship I	175.00	4.80	
SFTY-1056	General Health & Safety-Field Placement	2.00	0.00	

## Subrequirement: Gen Ed - Electives

Take 3 General Education Credits -

Normally taken in Year 1

  
 2/11/16

## Subrequirement: Program Residency

Students Must Complete a Minimum of 22 credits in this program at Fanshawe College to meet the Program Residency requirement and graduate from this program

Approved By Chair/Manager:

Approved by Dean:

 THS NOV 27, 2015  
 Department and Date:

Date:

General Education Approved By(as appropriate):

Date: